



BEVANDE

sparrow coffee

house juices

Double Espresso	\$4	Orange	\$5
Cappuccino	\$5	Grapefruit	\$5
Latte	\$5	Spicy Tomato	\$6

CDV House Brewed Cold Brew \$5
add a shot of grappa for \$7

PIATTINI

Bomboloni \$9
candied orange syrup, chocolate sauce, strawberry-passion jam

Crispy Berkshire Pork Belly Bacon \$7
calabrian chili, honey

Nutella Cinnamon Roll \$6
warm butterscotch

Imported Italian Yogurt \$8
fresh fruit compote, housemade granola

Seasonal Fruit Plate \$11

PER LA TAVOLA

Pork & Prosciutto Meatballs \$14
san marzano tomato, basil, grana padano

Artisanal Cheeses \$16
sottocenere, tiger lily, pecorino dolce, citrus marmellata, local honeycomb, candied nuts

House-Cured Salumi \$17
finocchiona, pork liver terrina, bresaola, spicy coppa

Chef's Selection \$25

CIN CIN!

Cheers \$10

Classic Bellini
white peach & prosecco
bottomless bellini \$20

Raspberry Bellini
framboise liqueur, fresh berry & prosecco

Espresso Martini
vodka, double espresso, coffee liqueur

Sicilian Bloody Mary
calabrian chili, spicy tomato, green olive, pecorino, soppressata

Brunch Punch \$8
rotating selection

PIZZA NAPOLETANA

farm egg \$2 • arugula \$2 • CDV fennel sausage 3 • prosciutto san danielle \$5

Margherita | Di Bufala \$15 | \$18
san marzano tomato, fior di latte, grana padano, basil

Spicy Sausage \$18
CDV fennel sausage, roasted spring onion, farm egg, bufala ricotta, calabrian chili oil

Mortadella e Pistacchio \$18
pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo

Quattro Formaggi \$17
fior di latte, pecorino crotonese, grana padano, gorgonzola, arugula

Cacio e Pepe \$18
fior di sardo, pecorino jagas, fior di latte, grana padano, black & pink peppercorns, arugula, farm egg

Our pizza is served "subito," meaning right away — fresh out of the oven!

UOVA E ALTRO

Southern "Italian" Biscuits & Gravy \$15
buttermilk biscuits, calabrian chili, CDV fennel sausage gravy, sunnyside eggs

Focaccia French Toast \$14
poached pear, maple whipped mascarpone, candied pecans, brown butter crumble

Eggs in Purgatory \$15
baked eggs, spicy tomato, provola, polenta cake, fennel sausage

Vegetable Frittata \$14
peppers, red onion, cherry tomatoes, fior di latte, chicory salad

PRANZO

Wood-Grilled Chicken Breast Salad \$15
wild arugula, aged caciocavallo, candied hazelnut, celery, roasted grape, fennel seed vinaigrette

Steak & Eggs \$17
grilled 6 oz. skirt steak, pan fried potatoes, sunnyside eggs, arugula, tomato, red onion, calabrian chili

P.L.T. Benedict \$16
CDV pancetta, wild arugula, vine ripened tomato, salmoriglio, poached eggs, citrus hollandaise

Ham & Egg Panuzzo \$14
prosciutto cotto, provola, scrambled eggs, tomato marmellata, chili dusted potato chips

Open Face Porchetta Panuzzo \$16
catalpa grove porchetta, bufala ricotta, arugula, radish, mustard vinaigrette, sunnyside eggs, chili dusted potato chips

COCKTAILS

DRAFT \$12

Cherry Sage Lightworks

slushie cocktail in the style of a classic Italian sgroppino made with vodka, limoncello, saltwater, topped with prosecco

Innocents Abroad

a refreshing herbal sipper with Prairie Organic Vodka & Gin, bright citrus, finished with a hint of ginger spice & rosemary

Amalfi Waters

enlightening flavors of gin with a touch of Pisco, complimented with spring honeydew

APERTIVO \$12

Pompeii Smash

a rich backbone of Buffalo Trace & Montenegro, finishes with pear & a touch of cinnamon & orange bitters

Stolen Vespa

flavors of herb, spice & grapefruit shaken with tequila, Del Maguey Vida Mezcal, citrus & Vermouth Rouge, garnished with black olive salt

Valtellina Spring

subtle sweet peat from Bank Note scotch, paired with imported Italian blood orange with notes of cardamom, charred rosemary & a Braulio alpine finish

STIRRED \$13

White Grapefruit Negroni

Prairie Organic Gin paired with Giffard Grapefruit Liqueur, Carpano Bianco vermouth, charred grapefruit & a secret

Old Fashioned

Old Forester Bourbon, marsala reduction, bitters & orange oils

WHITE

Marchese Montefusco Pinot Grigio 2017

fresh peaches, ripe meyer lemon, bone dry

\$12

Sicily

Cantina del Taburno CODA DI VOLPE 2016

dry tropics, intensely aromatic, U.S. Exclusive

\$12

Campania

Giogantinu Vermentino di Gallura 2017

gardenia, white peach, & crystallized honey, smooth, & fresh- elegantly represents Sardinia's only DOCG

\$13

Sardinia

Fattoria Alois 'Caulino' Falanghina 2017

volcanic soil offers a wide range of crispness with lush citrus & nectarine

\$13

Campania

BonAnno Chardonnay 2017

buttery toffee, oak, caramelized green apple

\$14

Napa

ROSÉ

DRAFT Poggio Anima 'Raphael' Rosato 2017

a beautifully balanced blend of Syrah & Zibibbo, ripe berries & fresh herbs compliment a juicy finish

\$13

Sicily

RED

Statti Gaglioppo 2017

fresh raspberries, light tannins, for fans of Pinot Noir

\$14

Calabria

Bacaro Nero d' Avola 2017

purple plum, black pepper, blueberry preserves

\$12

Sicily

Contrade Negroamaro 2016

cherry jam, cocoa dusted blueberry & gentle notes of blue florals support smooth approachability

\$12

Puglia

Grifalco 2012

just the right amount of fruit forwardness & deep tanins a great introduction into the world of Aglianico!

\$13

Basilicata

BonAnno Cabernet Sauvignon 2016

silky smooth with a velvet finish, this Cabernet shows elegance in winemaking with generous ripe raspberry, spices, blackberry & cocoa

\$16

Napa

SPARKLING

Valdo 'Numero' Cuvee Extra Dry NV

blend of Chardonnay, Pinot Noir & Sicilian Garganega with a light touch of peaches & apple

\$12

Veneto

Garrubba Brut Rosé NV

100% Gaglioppo sparkles with ripe berries, silky texture & a frothy & fresh

\$13

Calabria

Pedres 'Dolci Note' Moscato 2017

white flowers, white peach, lemon marmalade, lightly sweet

\$10

Sardinia

DRAFT BEER

Moretti L'Autentica

Pale Lager, Italy (4.6% abv)

\$8

Revolution Gagelicious

Golden Ale, Chicago, IL (4.7% abv)

\$7

Revolution Anti-Hero

American IPA, Chicago, IL (6.5% abv)

\$7

2 Towns Ciderhouse - Canned

Cider, Corvallis, OR (6% abv)

\$8

ZERO-PROOF

Abita Root Beer

\$5

Lurisia Sodas

Chinotto (think n/a negroni), Orangeade, Limonata

\$6

Bitburger N/A Lager

\$5

No Gin & Tonic

basil, juniper berry, fresh lime juice, tonic

\$5

The Zen-Zero

raspberry purée, hibiscus syrup, lemon, ginger beer

\$5

High & Dry

grapefruit, lime, grenadine

\$5